



Diamond
Dye
COOK
BOOK

No 3

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Diamond Dye Cook Book.

Soup Stock.

Take three or four pounds of shank of beef, cut into small pieces, add all the bones and bits of cold meat you have in the house, cover the whole with cold water and let it stand for an hour or two; then set it on the stove and boil several hours; then strain and set away to cool. When it is cool the fat may be easily removed; do not have a bit of fat in it.

This is the soup stock, and several different soups can be made by boiling the different vegetables, rice, macaroni or manioc in water and adding some of the soup stock, and seasoning to taste. Whenever an onion is used, it is much nicer grated than cut in pieces.

White Soup.

Strain two or three small boiled potatoes through a wire strainer, mix with them two cups of water, one and one-half cups of milk, and one-half cup of soup stock, if you have it. Season to taste with pepper, salt, and ground celery seed. Let it boil up once and serve.

Asparagus Soup.

Make a soup on the same plan as the White Soup. Add to this soup one-half a can of asparagus, or, if in season, the tips of one bunch of fresh asparagus, cut in pieces one inch long and previously boiled in salted water. Then add a little cream and serve very hot.

If canned asparagus is used, take care not to put in any of the liquor and use only the tips, or tender portion cut fine.

Pea Soup.

Pick over and wash one pint of split peas, cover with water and soak during the morning. Three hours before dinner put them in a kettle with a quart more water and a small piece of salt pork, boil steadily, stirring often lest it should burn. If you prefer to have the soup without pork use the liquor that fresh beef or other meat has been boiled in instead of water, and use no pork. It may need more water as it boils; you can make it of whatever thickness you prefer.

Roast Beef.

The best pieces for roasting are the sirloin and rib pieces, the latter being better for a small family. Remove all the bones, roll the meat in a tight round and skewer firmly. If you wish the meat to be rare, allow fifteen minutes to a pound; if you wish it well done, about twenty-five minutes to the pound. Have the oven very hot when the meat is first put in, let it cook for fifteen or twenty minutes, then turn one cup of boiling water over it and sprinkle with pepper and salt, and allow the oven to cool a little. Baste the meat frequently with the water that is in the bottom of the pan that it may not get hard and dry. When the meat is done remove it to a hot dish, and put the dripping pan on the stove to brown the drippings. As soon as they are brown, turn in two cups of boiling water and thicken with flour wet with cold water. Season the gravy to taste with pepper and salt and serve in a gravy-boat; do not turn it in the dish with the meat.

Stew of Beef.

This is an old-fashioned dish, but is very nice if properly done. Select a nice juicy piece of a shank, about three or four pounds, cover it with boiling water and cook slowly for about four or five hours, or until tender, keeping it always covered with boiling water. When it is well cooked season to suit the taste, then allow it to cook until the meat is just ready to fall off the bone. This can be done the day before the stew is wanted; it is often better to do so, as then there is plenty of time for the meat to cook. Now cut the meat from the bone, remove all bad parts, and put the meat in a frying pan with some of the water in which it was cooked and a piece of butter if there was no fat in the meat; set it on the stove and allow it to brown until the meat is crisp on the outside; then turn in the rest of the water from the kettle and thicken with flour wet with cold water. This dish can be varied by cooking rice, potatoes, macaroni, parsnips and onions in a little water and adding to the stew.

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DIAMOND DYE COOK BOOK.

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WELLS, RICHARDSON & Co.'s
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Roast Pork.

Cut off the skin and part of the fat if there is a good deal. Have the oven very hot when the pork is first put in, cook it fifteen or twenty minutes, then pour over it a cup of boiling water, and sprinkle with sage, pepper and salt; baste frequently. Cook the pork a long time, the more it is cooked the better it will be and the more healthy. Do not make a gravy, it is too greasy to be good.

Yorkshire Pork Pie.

Make a crust according to the rule for meat pie. Line a buttered dish with part of the crust, fill it with alternate layers of cold pork, sliced thin and seasoned with sage, pepper and salt, and some apples, pared and cut in thin slices. Pour in a little warm water or beef gravy, put on the top crust and bake.

Dried Beef.

Chip the dried beef into thin slices, cut these slices into small bits and put in a frying-pan with enough milk to cover the bits of meat, a small lump of butter and a little pepper. Thicken this when it is boiling hot with one teaspoonful of cornstarch wet with a little cold milk. When it boils up once more stir in an egg well beaten. As it is often difficult to get the genuine dried beef, it is better to dry it yourself, then you are sure of it when you want it. This can easily be done by cutting out a part of the lean meat from the piece of corned beef that you have bought from your butcher, and hanging it over the stove covered lightly with brown paper or a cloth. From one to two weeks will be sufficient to dry a small piece of meat if there is constant fire.

Below are given the directions for curing and drying the beef, for the benefit of those who may wish to try it; you will surely feel that you have been repaid for your trouble, for when dried in this way it is delicious.

To Dry Beef.

For twelve pounds of beef, heat and rub in one-half cup of salt once a week for four weeks, the fourth time put in a little brown sugar and saltpetre with the salt. Keep the meat in a dish covered with a cloth during the time of salting and for a few days after the fourth salting, then hang it in a cold place where it can freeze until it is frozen dry.

Meat Balls.

Meat that has been used in making soup is not generally regarded as of much value, but it may be utilized by the economical house-keeper, and a very palatable dish made from it as follows: Remove the meat from the bones, add any scraps of cold steak or veal, a slice or two of breakfast bacon, three or four tablespoonfuls of stale bread crumbs, seasoned highly with pepper and salt; chop all together in hash bowl or run through meat cutter; make into cakes and fry in hot lard or butter; serve hot.

Beef Croquettes.

Chop the bits of cold beef very fine; to one cupful of chopped meat add one-half cup of cracker crumbs, one egg, mustard, ground celery seed, pepper and salt, and mix together; a little hot water or meat gravy may be needed to make the crumbs stick together. Make into little cakes and fry in a hot buttered pan.

Oyster Stew.

Heat one cup of milk and two cups of water until it is boiling; add butter the size of an egg, pepper and salt; now turn in one pint of fresh oysters and allow it to boil up once; it is then ready to serve.

Roast Veal.

Remove the bones from the meat and fill the cavity with a dressing made of two cups of bread crumbs, one-half cup of chopped pork, season with lemon-juice, sage and pepper. Follow the directions for roasting beef, allowing more time as veal needs to be well cooked.

Spiced Meat.

Take a thin slice of round steak; remove the bone, all the fat and the bits of skinny membrane on the outside. Make a dressing of one cup of bread crumbs, one-half cup of butter, mustard, pepper, salt, ground celery seed and spices to suit the taste, add enough hot water to make it soft, and spread over the meat. Now roll it up firmly and tie in a thin cloth, place the roll in a kettle and cover with boiling water. Boil from three to five hours according to the size of the roll. After it has boiled two hours, put in a teaspoonful of salt. When it is done remove the cloth, place the meat in a mould with a heavy weight on top. When it is cold it will slice nicely and make a nice cold meat for lunch or supper.

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Tripe.

Take honey-comb tripe, boil it until perfectly tender in salted water, put it in a bowl with vinegar enough to cover it, leave it for a day or two. Remove from the vinegar, dry with a clean cloth, dip in beaten egg and then in bread or cracker crumbs, and fry in butter. Thus prepared, tripe makes a most delicious dish. The pickling vinegar may be omitted and the tripe, when served, have a squeeze of lemon on it.

Creamed Eggs and Bacon.

Boil three eggs hard and cut them in slices. Arrange on a platter and pour over them a cream sauce made by stirring a teaspoonful of butter rolled in one of corn starch into a cupful of boiling milk, and cooking until it thickens; season to the taste. Arrange thin slices of bacon fried crisp around the edge of the platter.

Deviled Ham.

Chop lean, boiled ham very fine. To every pint of ham add one teaspoonful of mustard, one tablespoonful of flour, and one-half cup of boiling water. Press this mixture in a mould, when it is cold it will slice nicely. It is excellent for sandwiches.

Liver and Ham.

1 pound calf's liver.
 ½ pound of ham.
 ½ cup of gravy from soup stock.
 1 cup of fine bread crumbs.
 2 eggs, well beaten.
 Minced onions and parsley.
 Pepper and salt.

Boil the liver and ham in separate dishes, chop them fine, mix together, and add the soup stock, the seasoning and eggs. Grease a Boston brown bread mould, put the mixture in it, cover tightly and cook two hours; then turn out and pour a cupful of drawn butter over it. It is nice cold and without the drawn butter.

Beef Fritters.

Boil pieces of beefsteak and cold roast-beef until tender. Cut them into pieces about three inches long and one inch wide; season with lemon juice, mustard, pepper, salt and ground celery seed.

Have ready a batter made by beating two eggs light with two tablespoonfuls of sweet milk, one-half cup of flour and one teaspoonful of baking powder. Dip each piece of beef in this batter and fry in a hot buttered pan or hot lard as you do fritters.

Veal Scallop.

Chop the pieces of cold veal and put the chopped meat in a buttered baking dish in alternate layers with cracker crumbs, the same as in the oyster scallop. Pour a cup of the gravy over the whole and bake half an hour.

Meat Souffle.

Make a cream sauce thus:—Melt one heaping teaspoonful of butter and stir into it a heaping tablespoonful of flour, half a teaspoonful of salt and a little pepper. Have in readiness a coffee-cupful of milk in which is boiling a slice of onion; remove the onion and stir the milk into the flour and butter. When the sauce is as smooth as cream add to it one cupful of finely chopped cold beef, mutton, veal, lamb or ham. When the whole is well heated draw it aside to stop its boiling; add the beaten yolks of two eggs and as soon as it is cool, but not cold, stir in the whipped whites of the eggs; put in a buttered baking dish and bake twenty minutes. The onion may be omitted if desired.

Spiced or Pickled Relish of Meat.

Chop remnants of cold beef, veal or mutton very fine, and mix with it a quarter as much ham or bacon, also minced extremely fine. Season to taste with allspice, pepper, salt, and if desired, sweet herbs. Put the mixture in a covered dish and set this in another of boiling water, and cook until the meat is heated through. Take from the fire and press in a mould tightly, place a heavy weight on it. When cold turn out and cut in thin slices. It may be kept for some days by pouring melted suet or butter on top and setting in a cold place.

Hamburg Steaks.

Two pounds of lean beef, from the round, chopped very fine. One onion and one bunch of parsley also chopped fine. Two eggs. Wet the beef with the eggs and add the seasoning. Form into small cakes or rolls to suit the fancy, sprinkling with bread or cracker crumbs and fry in hot butter. They are very good if properly prepared.

To Corn Beef.

16 pounds salt.
 ¼ " saltpetre.
 1 " brown sugar.
 4 gallons water.

Mix these together and pour over the beef; in a few days it will be ready for use.

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Superior to all other
Cough Remedies.

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WHEN ATTACKED BY CROUP

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Harvard Bronchial Syrup

is indorsed by leading physicians all over Canada.

Your druggist or dealer should be able at all times to supply you

Sausage.

10 pounds pork.
3 ounces salt.
2 " pepper.
1½ " sage.

Chop the pork fine, do not have too much fat; add the salt, pepper and sage, and pack lightly in long slim bags and freeze. When wanted for use, tear the bag off and cut in thin slices and fry until brown on both sides.

To Stuff and Bake Fish.

Soak stale bread in cold water until soft, drain and mash fine, stir in a spoonful of drawn butter, a little salt and pepper (two raw eggs make the dressing cut smoother), and spices if liked. Fill the fish with this and sew it up, put a little water in a baking pan with a small lump of butter, place the fish in this and bake forty or fifty minutes. Bass, shad and fresh cod are all good baked.

To Warm Cold Potatoes.

Nice cold potatoes can be chopped fine, and to two cups allow two-thirds of a cup of milk in which one-half teaspoonful of salt has been dissolved, a heaping teaspoonful of butter, and an egg well beaten. Stir all together. Heat gem pans, or a deep baking dish, hot, butter well and pour in the mixture, dust with flour and put into a hot oven until nicely browned. They should, if baked right, be creamy and nice, rising round and light like muffins.

This is an excellent manner in which to dispose of the cold potatoes which one sometimes doesn't know what to do with. Half a cup of salt codfish picked fine and simmered in water a few minutes, then well drained, may be added to the potato mixture. This makes a nice breakfast dish and is preferred by many to fish-balls.

Creamed Potatoes.

Mash the potatoes in the usual way, but add more milk than usual and beat in the whipped white of an egg. Mound in a pie plate and set in the oven for five minutes before serving.

Fried Parsnips.

Boil in salted water until tender, scrape off the skin and cut in lengthwise slices. Dredge with flour and fry in hot dripping or lard, turning when one side is browned. Drain off every drop of fat; pepper and serve hot.

Parsnip Fritters.

Boil until tender, scrape off the skin, mash smooth and fine, picking out the woody bits. For three large parsnips allow two eggs, one-half cup rich milk, one tablespoonful butter, one teaspoonful salt, three tablespoonfuls flour. Beat the egg light, stir in the mashed parsnips, beating hard, then the butter and salt, next the milk, lastly the flour. Fry as fritters or griddle cakes.

Mashed Parsnips.

Boil and scrape them, mash smooth with the back of a wooden spoon, or what is much better, one of those new potato mashers, picking out the fibres; mix in three or four spoonfuls of cream or rich milk, a spoonful of butter, pepper and salt to taste. Heat to boiling and serve heaped in a mound as you do potato, in a hot dish.

Fried Egg-plant.

Slice the egg-plant in slices from a quarter to one-half an inch thick, pare each piece carefully and lay in salted water for an hour, then drain the water all off and cover the egg-plant with boiling water, and let it stand in a hot place for a few minutes. Wipe each piece dry and dip in beaten egg, then in cracker crumbs, and fry in a hot buttered pan until nicely browned.

Green Corn Fritters.

Grate the corn, allow one and a half eggs and one tablespoonful of cream or milk for each cupful of grated corn. Beat the eggs well and add the corn by degrees, beating very hard; add a tablespoonful of melted butter to each pint of corn, and salt to taste. Stir in the milk and thicken with just enough flour to hold them together—about a tablespoonful for every two eggs. Cook on a hot griddle like batter cakes, or fry in hot lard.

Stewed Carrots.

Scrape and lay the carrot in cold water for half an hour or more. Boil for three-quarters of an hour, drain and cut into slices about a quarter of an inch thick. Put in a saucepan with a teacupful of broth—veal, beef or mutton; pepper and salt to taste, stew gently half an hour. When done, add four tablespoonfuls of cream or milk, a lump of butter and flour to thicken. Boil up and serve. If you have not the meat broth, use water or milk and more butter.

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Will Dye Any Article of Clothing,
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for the little ones, and by dyeing it with Diamond Dyes no one would recognize that the dresses and suits were not new.

Diamond Dyes are adapted to many uses besides simply dyeing old clothing. They are used by thrifty and economical women for coloring curtains, furniture coverings, draperies, etc., and making inks, wood stains, art colors, shoe dressing, and so on.

Valuable book of directions mailed free to any address by Wells & Richardson Co., Montreal, P.Q.

Oyster Scallop.

Butter a deep baking dish, line it with bread or cracker crumbs, wet the crumbs with the oyster liquor and milk. Next put in a layer of oysters and sprinkle with salt, pepper and little bits of butter. Then another layer of moistened bits of crumbs, and so on until the dish is full. Let the top layer be crumbs with bits of butter scattered over them. Bake about half an hour.

Fried Oysters.

Select the largest oysters for frying. Take them carefully from the liquor, lay them on a cloth and press another lightly upon them to absorb the moisture; now roll in cracker crumbs or corn meal and fry quickly to a light brown in hot butter. Serve at once in a warm dish.

Genuine Boston Baked Beans.

One cup of dry beans. Soda size of a bean. One tablespoonful of molasses or brown sugar. Piece of pickled pork.

Pick over the beans at night (the small white beans), add the soda, and cover with cold water. In the morning pour off the water, cover with fresh and boil until tender. Then stir in the molasses or sugar, put in a bean pot, score the rind of the pork and bury it in them, bake two or three hours. Be sure and have plenty of water while they are baking, else they will be dry.

Baked Macaroni.

Cook the macaroni in salted water for twenty or thirty minutes. It should be soft but not split. Drain well and put a layer in the bottom of a buttered pudding dish; upon this grate some mild rich cheese and scatter over it some bits of butter. Spread upon the cheese more macaroni; fill the dish in this order, having macaroni at the top covered with bread or cracker crumbs and bits of butter scattered over it. Add a little milk, and bake, covered, for a half hour, then brown and serve in the bake dish.

Creamed Macaroni.

Cook the macaroni ten minutes in boiling salted water. Drain this off and add a cupful of milk, stew until the macaroni is tender. In another saucepan heat a cup of milk until boiling, thicken with a teaspoonful of flour, wet with cold milk, stir in a tablespoonful of butter and lastly a beaten egg. Drain all the milk

from the macaroni, turn it into a hot dish and pour the cream over it. Serve at once.

Cream Corn Pudding.

Grate the corn from the cobs, put one cupful in a deep buttered baking dish, cover it with milk, sprinkle a little pepper and salt, add a tablespoonful of butter and set in the oven for half an hour. Now take it out and stir in one egg that has been well beaten, and return it to the oven and leave it only until the custard has set; a few minutes will be sufficient. This is a most delicious accompaniment to a meat course. What is left from dinner can be warmed for breakfast by putting in a saucepan with a little butter and milk and stirring until it is smoking hot.

Succotash.

This is made of green corn and Lima beans or butter beans. Have a third more corn than beans, when the corn has been cut from the cobs and the beans shelled. Put into boiling water, enough to cover them, and stew gently until tender, perhaps half an hour. Pour off nearly all the water and add a cupful of milk, and salt, pepper and butter to suit the taste, and stew a few minutes longer. String beans can be used if cut up fine, though they are not as nice.

Chicken Salad.

Boil the chicken till very tender, free it from bones and gristle, and chop. Chop a good sized head of celery and mix with the chicken, season to taste with pepper and salt. Make a dressing by beating the yolk of one egg until light, add one-half teaspoonful of mustard, one-half teaspoonful of sugar and a pinch of salt, mix together until smooth, then put in two tablespoonfuls of salad oil and four tablespoonfuls of vinegar, and beat until perfectly light and smooth, and then mix with the chicken.

Celery Salad.

Beat the yolks of two eggs until very light; add two tablespoonfuls of salad oil, two tablespoonfuls of vinegar or lemon juice, one small teaspoonful of sugar, mustard, pepper and salt to suit the taste. Cut the celery very fine; arrange in the salad bowl in alternate layers with slices of hard boiled eggs; pour the dressing over it and garnish with the tender celery leaves. Serve at once.

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Fast Turkey Red, Fast Dark Brown, Fast Navy Blue, Fast Cardinal Red, Fast Orange, Fast Brown, Fast Purple, etc., etc.

Salad Dressing.

1 cup vinegar.
 2 tablespoonfuls flour.
 1 " butter.
 1 egg.
 1 1/2 teaspoonfuls salt
 1/2 " black pepper.
 3 " mustard.
 A pinch of cayenne.
 Beat all together and stir while cooking.
 When cooked and cooled add 1 cup cream of rich milk and beat thoroughly,

Cabbage Salad.

2 eggs.
 5 tablespoonfuls vinegar.
 5 " milk.
 1 " sugar.
 1 teaspoonful mustard.
 Salt and pepper to taste.
 Cook until it thickens, and pour over the cabbage when cold or just before serving.

French Mustard.

Grate an onion and cover it with vinegar. After it has stood for one hour pour off the vinegar, add a little cayenne pepper and salt and a spoonful of sugar, and mustard enough to thicken; mix and set on the stove and stir until it boils.

Bread.

1 pint of hot water or milk.
 1 tablespoonful butter.
 1 teaspoonful sugar.
 1/2 " salt.
 1/2 cup yeast.
 Flour.
 Put the butter, sugar and salt into the hot water or milk, allow it to cool until it is milk warm, then turn in the yeast. Now stir in the flour, making the dough stiff enough to mold a little with the hand. Set the pan, with a cover over it, in a warm place, and in the morning it will be full of a light spongy dough. Sift flour over the molding board, turn the dough out and mold with the hands until the air is all worked out, using as little flour as possible. Cut in two parts, mold into shape and put in buttered pans. When these loaves have risen until they are twice their original size they are ready for the oven. Bake from one-half to three-quarters of an hour in a good oven. When the loaves are done, take them out of the tins and wrap them in a thin cloth dampened with cold water, placing a dry cloth over it. This steams and softens the crust.

Brown Bread.

1 cup sour milk.
 1/2 " sweet milk.
 1/4 " molasses.
 1 1/2 cups corn meal.
 3/4 cup flour.
 1 teaspoonful soda.
 A little salt.
 Steam three or four hours and bake twenty minutes.

Graham Bread.

1 cup yeast.
 1/2 teaspoonful salt.
 1/2 cup sugar.
 1 pint milk.
 1 " water.
 Wheat flour.
 Graham flour.
 Heat the milk until lukewarm, dissolve the sugar and salt in it, add the yeast and stir in wheat flour until it is about the consistency of batter cakes. Let it stand over night in a warm room. In the morning add the warm water and mold in graham flour until it is stiff enough to form in loaves. Put in buttered baking tins and let it rise until very light, then bake for an hour in a slow oven.

Parker House Rolls.

1 pint milk.
 2 quarts sifted flour.
 2 pastry spoonfuls sugar.
 2 " melted butter.
 1/2 cup of yeast.
 1/2 teaspoonful baking soda.
 1/2 " salt.
 Sift the flour into a large pan, make a hole in the centre, put in the milk, sugar, butter, salt and yeast. Let it stand without mixing with the flour; be sure and not have any flour in the bottom of the pan when the ingredients are put in; let it all be around the sides. Let it stand without mixing till morning, then add the soda, mold considerably and let it stand until two or three in the afternoon. Mold a little, roll out thin, spread with melted butter, cut in circles, fold together, place in buttered baking dishes and let them rise, then bake in a quick oven.

Buns.

1 quart bread sponge. 1 cup sugar. 1/2 cup butter. 1 egg. 1 teaspoonful cinnamon. A pinch of soda. 1 cup currants.
 Mold and raise the dough twice; it can then be formed into small rolls and baked.



Homemade Carpets, Rugs and Mats.

IN THE HOMES of Canada millions of packages of Diamond Dyes are used annually for dyeing rags and yarns for the making of homemade carpets, rugs and mats.

Diamond Dyes have completely revolutionized the art of home dyeing since their introduction. By their use dyeing can be done in one-fourth the time, at much less expense, and with greater success than with the common and imitation dyes that some sell for the sake of large profits.

For all wool rags and yarns use the Fast Diamond Wool Dyes, and for all cotton, or mixed cotton and wool rags and cotton warps, use the Fast Diamond Dyes for Cotton and Mixed Goods.

All prize carpet and rug makers in Canada use the Diamond Dyes because they are the brightest, fastest and most durable.

Rye Muffins.

1 cup rye flour. 3 cups wheat flour. 1 egg.
 $\frac{1}{4}$ cake compressed yeast. 2 tablespoonfuls
 sugar. A pinch of salt.

Stir quite stiff with milk, and let it stand
 over night. In the morning mix in an atom
 of soda dissolved in a little boiling water.
 Bake in hot gem pans.

Graham Rolls.

1 cup sour milk. 1 egg, well beaten.
 $\frac{1}{2}$ teaspoonful soda. A pinch of salt.

1 tablespoonful shortening, Graham flour.
 Stir the salt and soda into the sour milk,
 add a little Graham flour, then the egg and
 enough more Graham flour to make a stiff
 batter, lastly add the melted shortening. Put
 in hot buttered roll irons and bake in a quick
 oven. If it is desired to have the rolls sweet,
 add a little brown sugar or molasses.

Corn Cake.

1 cup cornmeal. 1 cup flour. 1 table-
 spoonful sugar. $\frac{1}{4}$ teaspoonful salt. 2 tea-
 spoonfuls baking powder.

Sift the baking powder with the cornmeal
 and flour, put in the sugar and salt, mix with
 sweet milk to the consistency of thin batter,
 the last thing add two tablespoonfuls of melted
 shortening.

Cornmeal Muffins.

2 eggs.
 2 cups meal.
 2 " milk.
 1 " white flour.
 $\frac{2}{3}$ " butter.
 $\frac{2}{3}$ " sugar.
 1 teaspoonful soda.
 2 " cream tartar.

Fanny's Pancakes.

1 cup sour milk. $\frac{1}{2}$ teaspoonful soda. 1
 egg, well beaten. Flour to make a soft batter.
 Fry on a hot buttered frying pan.

Cornmeal Pancakes.

The same as Fanny's pancakes, only use one-
 half flour and one-half cornmeal in thickening.

German Toast.

Beat one egg very light, add one-half cup
 of milk and a pinch of salt. Dip thin slices
 of stale bread in this and fry them to a light
 brown in a hot buttered pan. This toast
 makes a nice breakfast dish eaten with butter;
 it is also a nice dessert with jelly, jam, or any
 kind of pudding sauce.

Biscuit.

Sift two teaspoonfuls of baking powder with
 two cups of flour, work in this one tablespoon-
 ful of butter, make into a soft dough by stirring
 in milk or water. Roll dough out into a sheet
 and cut into shape with a biscuit cutter, it will
 make eight biscuits. Bake in a quick oven.

White Cake.

1 cup sugar. $\frac{1}{2}$ cup butter. $\frac{1}{2}$ cup sweet
 milk. Whites of 5 eggs. 2 cups flour. 2
 teaspoonfuls baking powder. 1 teaspoonful
 almond extract.

Cream the butter and sugar, add the whites
 beaten stiff, then the milk, lastly the flour sifted
 with the baking powder. Beat until very light.

Frosting for White Cake.

Beat the yolks of three eggs until light, and
 beat in powdered sugar until it is hard enough
 to spread on the cake. Some experienced
 cooks say this frosting will harden better in a
 cool dark place.

Marion's Gingerbread.

$\frac{1}{2}$ cup sugar.
 $\frac{1}{2}$ " butter.
 1 " molasses.
 1 " sour milk.
 1 egg. 2 $\frac{1}{2}$ cups flour.
 $\frac{1}{2}$ teaspoonful ginger.
 1 large teaspoonful soda.

Tumbler Cake.

2 tumblers brown sugar.
 1 tumbler butter.
 1 " molasses.
 1 " sweet milk.
 5 tumblers flour.
 2 small teaspoonfuls of soda.

1 teaspoonful each of cloves, cinnamon and
 nutmeg. This makes a good every-day fruit
 cake by adding one pint of raisins and one-half
 pound of citron cut fine, and will keep a long
 time.

Ella's Gingersnaps.

1 cup sugar.
 $\frac{1}{2}$ " butter.
 $\frac{1}{2}$ " lard.
 1 " molasses.
 $\frac{2}{3}$ " hot coffee.
 2 even teaspoonfuls soda.
 1 " ginger.
 1 tablespoonful vinegar.

A little salt. Flour to make stiff, roll thin
 and bake in a hot oven.

Sufferers from Constipation Protected from Disappointment and Loss.

**Wills'...
English
Pills....**



**Guaranteed
by over
Six Hundred
Druggists.**

The wondrous curing virtues of Wills' English Pills are now recognized by the best physicians in Britain and America, who prescribe them regularly, and in every case success and satisfaction follow their use.

The Only Guaranteed Pills in the World!

WILLS' ENGLISH PILLS, the popular and never-failing constipation cure, are the only guaranteed pills in the world. Over six hundred of the leading druggists in Canada are selling these pills with the following guarantee:

"Money refunded if three-fourths of a 25 cent bottle of Wills' English Pills fail to relieve constipation and headache, and money cheerfully returned if four bottles fail to cure any obstinate case of constipation."

Remember that more than one-half of humanity's diseases arise from neglected constipation. One 25 cent bottle of Will's English Pills will do much for you. See your druggist; get his opinion if you are skeptical,

Mountain Cake.

1 cup sugar. $\frac{1}{2}$ cup butter. $\frac{1}{2}$ cup milk.
 2 eggs. 2 cups flour.
 2 teaspoonfuls baking powder.
 1 " " lemon extract.

Ginger Drops Cakes.

1 cup sugar.
 1 " butter.
 1 " molasses.
 1 egg.
 1 tablespoonful soda.
 1 teaspoonful powdered alum.
 1 " " ginger.
 1 cup boiling water.
 Flour to make a soft batter.
 Cream the butter, sugar and molasses, add the beaten egg, then the soda and alum dissolved in the water, lastly the flour. Drop in spoonfuls on a buttered pan and bake in a hot oven.

1-2-3-4 Cake.

1 cup butter.
 2 cups sugar.
 3 " flour.
 4 eggs.
 3 teaspoonfuls baking powder.

Roll Jelly Cake.

1 cup sugar. 3 eggs.
 1 cup flour. 1 teaspoonful baking powder.
 Bake in a shallow pan, spread with currant jelly and roll while warm.

Fanny's Sponge Cake.

5 eggs.
 1 $\frac{1}{2}$ cups sugar.
 $\frac{1}{2}$ " water.
 2 " flour.
 1 teaspoonful lemon extract.
 2 " " baking powder.
 Cream the sugar with the yolks of the eggs, add the whites beaten stiff, then the flour sifted with the baking powder, beat very light and bake at once.

Silver Cake.

$\frac{1}{2}$ cup butter.
 1 " sugar.
 $\frac{1}{2}$ " sweet milk.
 2 cups flour.
 Whites of 3 eggs.
 2 teaspoonfuls baking powder.
 Almond extract.

Orange Cake.

Make a plain cake and bake in layers. Take the juice of two oranges and the yolk of one egg and sufficient powdered sugar to make it stiff. Beat the white of the egg and add to this, and spread between the layers and on top of the cake.

Chocolate Dressing.

No. 1.

$\frac{1}{2}$ cup sweet milk.
 $\frac{1}{2}$ " sugar.
 $\frac{1}{2}$ teaspoonful vanilla.
 2 heaping tablespoonfuls of grated chocolate.
 Yolk of one egg.
 Stir the egg, sugar and chocolate together with a little of the milk, boil the rest of the milk and stir in the mixture, cook until thick, add the vanilla and spread on the cake.

Chocolate Dressing.

No. 2.

4 tablespoonfuls sugar.
 5 " " grated chocolate.
 Water enough to moisten.
 Set over the tea-kettle till dissolved, then set it on the stove till it commences to bubble.

Fanny's Marble Cake.

WHITE PART.

$\frac{1}{4}$ cup butter.
 $\frac{3}{4}$ " sugar.
 $\frac{1}{4}$ " sweet milk.
 1 " flour.

Whites of 2 eggs.
 1 teaspoonful baking powder.

DARK PART.

$\frac{1}{4}$ cup butter.
 $\frac{1}{2}$ " sugar.
 $\frac{1}{4}$ " molasses.
 $\frac{1}{4}$ " sweet milk.
 1 $\frac{1}{4}$ " flour. Yolks of 2 eggs.
 1 large teaspoonful baking powder.
 $\frac{1}{2}$ teaspoonful each of cloves, cinnamon, nutmeg and mace.

Mix the two parts separately, beat until very light, then put in a baking pan a spoonful at a time, taking pains to have the light and dark alternate. This cake will keep a long time.

Icing.

1 cup powdered sugar. Juice of one lemon.
 Beat until perfectly smooth and spread on the cake; it may be necessary to add a little water in order to make it soft enough to spread smoothly.

COLOR OVER YOUR OLD AND FADED

Gowns, Jackets, Shirt Waists, Etc.,

WITH

DIAMOND DYES.



"'Tisn't new—It's Diamond-dyed."

ONE or two packages of these simple home dyes will make an old dress look so bright and handsome that it cannot be told from a new one.

Diamond Dyes will color anything, from ribbons, stockings, feathers and other small articles, to the heaviest kinds of men's or women's clothing. The directions on each package are so simple that even a child can use Diamond Dyes with a certainty of getting a color as good as can be made by the professional dyer.

Diamond Dyes are the only package dyes that have stood the test of years of use, so do not risk your goods with imitations or substitutes that you know nothing about.

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Fig Cake.

- 1 cup sugar.
- $\frac{1}{2}$ " butter.
- $\frac{2}{3}$ " sweet milk.
- 2 eggs.
- 2 teaspoonfuls baking powder.
- $2\frac{1}{2}$ cups flour.

Cream the butter and sugar, add the beaten eggs, the milk, and the flour sifted with the baking powder. Take out one-third of this and stir in it eight figs chopped fine. Bake in three layers, one with the figs and two white. Put these cakes together with the boiled frosting, given elsewhere, having the layer with the figs in the middle.

Gold Cake.

The same as the Silver Cake, using the yolks of the three eggs. If it is desired to have the cake a richer yellow, use the yolks of five eggs. Flavor with lemon.

Boiled Frosting.

1 cup of sugar moistened with 6 teaspoonfuls of water and boiled until it will hair as it drips from a spoon. Stir it slowly into the beaten white of one egg, beating rapidly. Beat until cool and then spread on cake.

Mrs. Rogers' Pound Cake.

- 1 cup butter.
- 1 " sugar.
- 4 eggs.
- $1\frac{1}{2}$ cups flour.

Beat the butter and eggs to a cream, add the beaten yolks of the eggs, then the flour and whites that have been beaten until stiff. If the whites of the eggs do not beat up stiff and light it is better to add a little baking powder. Bake at once in a moderate oven.

Banana Cake.

- 1 cup sugar.
- $\frac{1}{2}$ " butter.
- 1 " sweet milk.
- 1 egg.
- 3 cups flour.
- 2 large teaspoonfuls baking powder.

Bake in jelly tins. For the filling use boiled frosting with the juice of half a lemon in it; spread a little on one layer of the cake, then put thin slices of banana on the frosting, then another layer of cake with frosting and banana, and so on, covering top with frosting only.

Feather Cake.

- 1 cup sugar. 1 tablespoonful butter.
- 1 egg. $\frac{1}{2}$ cup sweet milk.
- 2 cups flour.
- 2 teaspoonfuls baking powder.

Bake in three layers and put together with the following icing:

Icing for Feather Cake.

- 1 cup sugar.
 - 1 " water.
 - 1 even tablespoonful cornstarch.
 - Yolks of 2 eggs.
 - Juice and grated rind of two lemons.
- Cook all together until it thickens. When cool spread it on the layers of the cake.

Butternut Cake.

- 1 cup sugar.
- $\frac{1}{2}$ " butter.
- $\frac{1}{2}$ " sweet milk.
- 2 eggs.
- 2 cups flour.
- 2 teaspoonfuls baking powder.

- 1 cup butternut meats, chopped.
- $\frac{1}{2}$ cup raisins.

Walnut meat can be used instead of the butternut if preferred.

Fruit Cake.

- 2 cups sugar.
- $1\frac{1}{2}$ " butter.
- 1 " molasses.
- 1 " sweet milk
- 5 eggs.
- 1 teaspoonful soda.
- 1 tablespoonful each of cloves, mace, cinnamon and allspice.

- 1 nutmeg.
 - 4 cups flour.
 - $1\frac{1}{2}$ pounds raisins, stoned and chopped fine.
 - 1 pound currants.
 - $\frac{1}{2}$ " citron.
- Put in two baking tins lined with paper and buttered, bake in a slow oven.

Chocolate Cream Frosting.

White of one egg beaten to a stiff froth, one tablespoonful of cold water, add confectioner's sugar till thick enough to spread. Flavor with vanilla. Spread thick on the cake. Grate half a cake of chocolate, dissolve it in a bowl over the tea-kettle, beat until smooth, and pour over the cream frosting on the cake.

Diamond Dye Fast Blacks.

THREE KINDS :

**For Wool, For Cotton and Mixed Goods,
and for Silk and Feathers.**

IT WILL NOT FADE OR CROOK.

**Goods Dyed With These Dyes May be Washed in
Soap-suds Without Starting the Color.**



IT is but little more trouble to dye a dress with Diamond Dyes than to wash it, and the result is an absolute saving of the cost of new goods or the expensive charges of the dye house.

With the Fast Black Diamond Dyes one can get a good rich black, that will not crock or fade, with less work and bother than by any other way of dyeing. Don't risk your goods with any of the imitations that a few dealers try to sell simply because they can buy them a

trifle less than the original Diamond Dyes.

Goods dyed with these Fast Black Diamond Dyes can be washed in soap-suds without starting the color. No other black dye that can be used in the home equals these in strength, fastness or ease of use. Try them once and you will be surprised how easy it is to save money by Diamond-dyeing your old, faded garments rich and handsome colors.

Be sure to get the wool dye when coloring woollen goods, and the cotton dye when coloring cotton or mixed goods, and then success is sure.

Send to Wells & Richardson Co., Montreal, P.Q., for valuable direction book. Mailed free to any address.

Sponge Cake.

3 eggs.
 1 small cup sugar.
 2 tablespoonfuls water.
 1 cup and 1 tablespoonful flour.
 1 small teaspoonful cream tartar.
 Pinch of salt.
 $\frac{1}{2}$ teaspoonful soda added just before putting into the oven. Flavor to taste.

Sweet Cream Sponge Cake.

2 eggs broken into a teacup. Fill the cup up with sweet cream and beat till light.
 1 cup sugar.
 $1\frac{1}{2}$ cups flour.
 2 teaspoonfuls baking powder.
 Flavoring and a pinch of salt.

Doughnuts, No. 1.

1 cup sugar.
 1 " sour milk.
 2 eggs.
 1 teaspoonful soda.
 A pinch of salt.
 3 tablespoonfuls melted butter.
 Beat the eggs, then add the sugar, and beat until very light; then put in the butter and flour enough to make a soft dough. Roll out thin, cut with a doughnut cutter and fry in hot lard.

Doughnuts, No. 2.

1 cup sugar.
 1 " sour milk.
 1 egg.
 1 teaspoonful soda.
 2 tablespoonfuls melted butter.
 A little salt.
 Mix into a soft dough, roll out thin, cut into cakes with a doughnut cutter and fry in lard.

Aunt Emily's Cookies.

1 cup cream or $\frac{1}{2}$ cup fat and $\frac{1}{2}$ cup cream.
 1 cup sugar.
 1 egg.
 Sufficient soda to sweeten the cream.
 Flour enough to roll.
 Bake in a quick oven.

Bread Pudding.

1 cup bread crumbs.
 $\frac{1}{2}$ " sugar.
 1 pint milk.
 Butter the size of an egg. 2 eggs.
 A little salt and lemon extract.
 Save out the white of one of the eggs, beat stiff, sweeten and put it on the pudding when it is baked, brown in a quick oven.

Ladies' Fingers.

1 egg.
 1 cup sugar.
 $\frac{1}{2}$ " butter.
 $\frac{1}{4}$ " sweet milk.
 1 pint flour
 2 teaspoonfuls baking powder.
 1 " vanilla.

Beat the butter, sugar and egg together until very light, add the vanilla and milk, last the baking powder and flour sifted together. Cut in little strips, roll in sugar and bake in a quick oven. Use your hands to roll them instead of the rolling pin.

Cream Pudding.

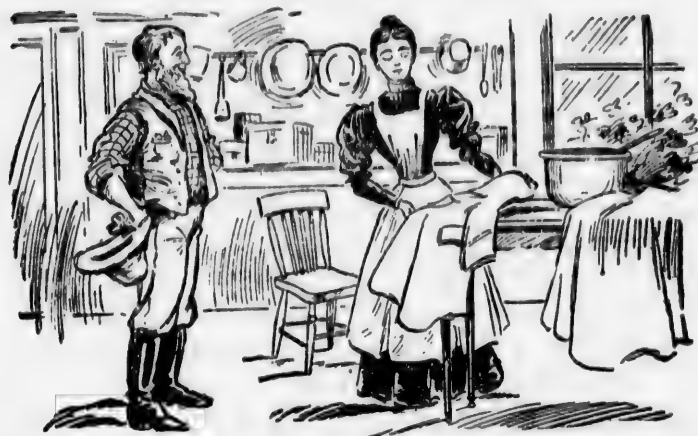
Stir three tablespoonfuls of flour into one pint of milk, add a pinch of salt, and the yolks of three eggs well beaten, last stir in the whites beaten to a stiff froth. Pour the mixture into a hot buttered baking dish and bake twenty-five or thirty minutes. Eat with the following sauce: Mix one-half cup of sugar with a tablespoonful of butter, add three or four tablespoonfuls of cream and a tablespoonful of currant jelly. Set the bowl with the mixture in a dish of hot water until dissolved. Serve hot or cold.

Suet Pudding.

1 cup finely chopped suet.
 1 " molasses.
 1 " sour milk.
 1 " chopped raisins.
 2 teaspoonfuls soda.
 $2\frac{1}{2}$ cups flour.
 $\frac{1}{4}$ teaspoonful each cloves, cinnamon, nutmeg.
 Steam five or six hours.

Christmas Pudding.

1 cup butter.
 1 " molasses.
 1 " milk or water.
 1 bowl chopped raisins.
 1 teaspoonful soda.
 3 cups flour.
 $\frac{1}{4}$ teaspoonful cloves, cinnamon and nutmeg.
 These two puddings need to be thoroughly mixed and steamed several hours; they can be prepared the day before wanted as an extra cooking does not injure them. The following is a delicious sauce for these puddings: Cream the yolk of one egg with one-half cup sugar, stir in the white of the egg beaten to a stiff froth, then flavor with sherry wine to suit the taste.



Renovating Men's and Boys' Clothing.

MEN'S SUITS often become faded and shabby looking before they are badly worn, and it becomes necessary to renovate and freshen them if they are to look presentable for either Sunday or office wear. The woman who is truly economical seeks not only to make a garment last longer, but to preserve its creditable appearance as well, and often a little work will make it look like new.

A coat, vest or pair of pants that is to be cleaned must be well brushed and dusted first. If there is a tear that needs mending, set the patch neatly, taking care to match the twill or check, and sew it down so as to make it as nearly invisible as possible. Rip out the lining of the coat. Iron the pieces smooth and use them for a pattern for a new lining, which may be cut from a good quality of farmer's satin. Remove the buttons, and if the edges are bound with braid that has become frayed and ragged, that should be taken off also. If the collar is badly soiled, lay it on the table, and scrub with a small brush dipped in strong suds made of soft water, soap and a little ammonia. When it is clean, rinse with clear water. Let out the hem of the sleeves and the trousers, and wash each piece in hot soapsuds until clean; then rinse through clear hot water, and while still wet, put them in a solution of Diamond Dyes of any color preferred. If there are any small pieces, fasten them together, and they will be easier to handle. The dyeing is an easy matter despite the prevailing belief to the contrary, and is a work that commends itself to the practical housewife.

The cloth of which men's suits are made is often a mixture of cotton and wool, and it is necessary to use the dye for cotton in coloring such goods. Navy Blue, Seal Brown and Black are suitable for men's clothing, and Diamond Dyes in all of these colors have been found absolutely unfading in the severest tests. They are by far the best package dyes in the market as to color, durability and the ease with which they are used. Any plain goods can be re-dyed the color it was originally, or the color may be changed to a darker one. Many pieces of mixed goods are so skilfully made that it is difficult to tell by their appearance that they are not all wool. Take out a few threads of the chain and filling, and hold them one by one over the flame of a lighted lamp. Cotton burns readily, and when lighted usually burns the entire thread before it goes out. A thread of wool burns slowly, and gives forth a peculiar odor which is easily detected. A few trials will teach any one how to apply the test.

Be sure the vessel that is used for dyeing is large enough to hold the material without crowding. Either granite or tin kettles or pans may be used, for there is nothing about these dyes to injure the vessel, and after the work is done it can be scoured and will be as good as it was before. Follow the directions on the package in the smallest details, and the result will always prove satisfactory.

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Fried Apple Turnovers.

Mix two teaspoonfuls of baking powder with two cups of flour, work in a piece of butter the size of an egg and one tablespoonful of sugar, add water sufficient to make a soft dough, cut the dough into six or eight parts and roll each one out thin. Into the centre of each of these put a spoonful of apple sauce, sweetened and seasoned to taste with boiled cider and spices, roll the crust over in the shape of turnovers, pinch the edges together so the juice will not run out, and fry in hot lard.

Apple Snow.

Stew some sour apples until soft, sweeten to taste and strain through a wire sieve. To each pint of apples add the white of one egg, whisk very briskly until it is stiff and white, then heap it up in a preserve dish and pour around it some whipped cream sweetened to taste, or a nice boiled custard. This makes a delicious dessert.

Rice Pudding.

1 pint boiled rice.
1 1/2 pints milk.
2 eggs.
3 tablespoonfuls sugar.
A little salt.
1 cup raisins.

Raspberries in Ambush.

Make a nice pastry and line a buttered pie plate with it, bake in a quick oven, and while warm spread quickly with red raspberries, and heap on these a meringue made of the whites of two eggs beaten stiff with two spoonfuls of sugar. Mix a few of the berries in the meringue, brown lightly and eat when it is cool.

Blueberry Pudding.

1 coffee cup molasses.
2 " " flour.
1 dessertspoonful soda.
1 quart blueberries washed and dried.
Steam four hours.

Tapioca Cream.

Put one pint of milk and two tablespoonfuls of tapioca in a double boiler and cook until the tapioca is soft, then stir in a little salt, one-half cup sugar, one egg and the yolk of another, stir till it begins to thicken, then remove from the fire and stir in one teaspoonful of vanilla. Beat the white of the egg with two spoonfuls of sugar, and drop in little islands on the cream.

Pop-overs.

2 cups milk.
2 " flour.
2 eggs.
A little salt.

Bake half an hour, in cups, in a quick oven. These pop-overs eaten with maple syrup make a nice dessert, or they are nice with butter for breakfast.

Tapioca and Apples.

Soak half a pint of tapioca in one quart of water for several hours. Peel and core as many sour apples as will fit the bottom of a baking dish. Fill the cavity in the apples with butter, sugar and cinnamon, butter at the bottom. Turn the tapioca over the apples and bake till they are tender. Serve with the following hard sauce:

Hard Sauce.

Beat the yolks of one or two eggs until very light, add sufficient sugar to make stiff, beating until smooth and creamy; flavor to suit the taste. Put it on a saucer, shaping into a mound with a knife and grate nutmeg over it.

Gelatine Snow.

1 pint water.
1/3 box gelatine.
2 lemons.
1 cup sugar.
2 eggs—the whites only.

Soak the gelatine in the water for one hour, then put in the sugar and the lemon juice and heat until boiling. Remove from the fire and stir in the whites of the eggs that have been beaten.

Baked Apple Pudding.

Butter a baking tin and fill with sliced apples, season with butter, sugar and spices. Cover and bake two or three hours in a slow oven; then put on a crust mixed as for soda biscuit. When baked turn bottom up on a platter.

Sauce for Baked Apple Pudding.

1 large cup milk.
1 egg.
1/2 cup sugar.
Cinnamon or nutmeg.
Butt size of a butternut.

Bring the milk to the boiling point, let the butter melt in it; then stir in the egg and sugar that have been beaten together.



PAINE'S CELERY COMPOUND



**The Wonderful Remedy That
Makes Sick People Well.**

THAT popular and world-famed discovery of Professor Edward E. Phelps, M.D., LL.D., Paine's Celery Compound, is an infallible cure for those dangerous ills that result from impaired nerves and impure blood. Paine's Celery Compound makes sick and ailing people well. It is the one true specific recognized and prescribed to-day by eminent medical men for diseases arising from a debilitated nervous system.

Paine's Celery Compound is a positive, and the only, cure for wasting strength, indigestion, dyspepsia, kidney and liver complaints, neuralgia, rheumatism, salt rheum, eczema, and headaches arising from stomach derangements.

If you have in the past tried doctor after doctor and medicine after medicine without receiving your reward—health and strength, do not despair; use Paine's Celery Compound, and a new and happy life will be yours.

Spanish Cream.

Soak one-third of a box of gelatine in one pint of milk one hour. Heat the milk until it is boiling, then stir in the yolks of two eggs beaten with one-half cup of sugar. Remove from the fire and stir in the whites of the eggs well beaten. When it is cool stir in one teaspoonful of vanilla, turn in a mould.

Cottage Pudding.

$\frac{1}{2}$ cup sugar.

1 tablespoonful butter.

1 egg.

$\frac{1}{4}$ cup sweet milk.

1 " flour.

1 teaspoonful baking powder.

Put in a round buttered tin and bake in a quick oven. Serve with the egg sauce given under Christmas Pudding.

Apple Jelly.

Pare and cut in thin slices three or four juicy, sour apples, place a layer of the slices in a bowl, sprinkle them liberally with sugar, put in another layer of apples and sugar, and so on till the apples are all used, having sugar on the top. Place a cover over the dish and bake for two hours in a moderate oven. When this is cold it will turn out like a mold of jelly. Serve it with a nice boiled custard or whipped cream.

Apple Tapioca.

Pare and core three sour apples, put in a double boiler with three tablespoonfuls tapioca, a pinch of salt, a spoonful of sugar and a little nutmeg, cover with cold water and set on the stove. As the tapioca cooks it swells a great deal and it may be necessary to add a little water from time to time. When it is done properly it will be clear and soft, not gummy. Serve cold with sugar and milk.

Charlotte Russe.

Take a nice boiled custard by stirring one teaspoonful of corn-starch, that has been wet with a little cold milk, into $1\frac{1}{2}$ cupfuls of boiling milk. Allow it to cook a few minutes, then stir in the yolks of two eggs that have been beaten with two tablespoonfuls of sugar. Remove from the fire, and flavor to taste with vanilla. Now cut any pieces of stale cake into slices, spread currant jelly or any kind of jam preferred on each piece and arrange the pieces log cabin fashion in a deep pudding dish. Pour the warm custard over this. Make a meringue, by beating the whites of the eggs until stiff and adding two tablespoonfuls of sugar, spread over the top and brown in the oven.

Orange Pudding.

Pare and cut fine three oranges, strew over them two-thirds cup of sugar. Make a thick boiled custard by stirring one teaspoonful of cornstarch, wet with cold milk, into one cup of boiling milk; when it has cooked a few minutes stir in the yolks of two eggs beaten with two tablespoonfuls of sugar. Pour this custard over the oranges, make a meringue of the whites of the eggs, spread it over the top and brown lightly in the oven.

Pie Crust.

$1\frac{1}{2}$ cups flour.

1 tablespoonful lard.

1 " butter.

A pinch of salt in a cup of cold water.

Work the flour and lard together as quickly as possible, using a spoon if the hands are hot; use enough of the salted water to make a stiff dough. Roll this dough out thin and spread on one-fourth of the butter, now make it into a tight roll, like a sheet of music, and again roll it out and spread on another one-fourth of the butter, repeat this until the butter is all used; it is now ready for the pie. Use one-half to put on a buttered plate, cover it thickly with fruit or anything else preferred and cover with the other half of the crust, press the edges of the crust together securely to keep in all the juice, and bake in a quick oven.

Puff Paste.

1 pint flour.

$\frac{1}{2}$ " butter.

1 egg—use only the yolk.

1 gill ice water.

Mix the flour, part of the butter, the beaten egg and ice water into a paste. Roll out very thin, put the rest of the butter in the centre of this sheet. Turn the corners of the paste up over the butter and roll it out four times, set in a cool place for an hour, roll out again, and cut into tartlet shells or top crusts for pies.

Rhubarb Pie.

Skin the stalks, cut in lengths of half an inch and put in a saucepan with sufficient water to prevent burning while it is cooking. When it is tender sweeten to suit the taste. Beat one and one-half cups of the sweetened rhubarb with the yolk of one egg and an even tablespoonful of flour until perfectly smooth, and bake with an under crust. When done beat the white of the egg until stiff, put in two tablespoonfuls of sugar, spread over the top and brown lightly in a quick oven.

NO NEED OF SOILING THE HANDS WITH DIAMOND DYES.



THERE'S no need of soiling the hands in using Diamond Dyes. Just lift and stir the goods with two sticks while in the dye bath, and see how easy it is to dye with Diamond Dyes, and how little need there is of soiling the hands.

Every package of Diamond Dyes contains such simple and plain directions for use that any one can dye at home and get results equal to the professional dyer.

INKS FROM DIAMOND DYES 10 CENTS A PINT.

Diamond Dye Inks Flow Freely, Do Not Corrode the Pen, and Never Fade Out.

DIAMOND DYE INKS can be made by simply dissolving a package of Diamond Dyes, of the color wanted, in hot water. They are better than the inks sold in small bottles, and cost less than one-fourth as much.

School children, book-keepers, merchants, families and all writers should use them.

For Black Ink, use the Slate Dye. For Blue Ink, use the Light Blue Dye. For Red or Scarlet Ink, use Eosine (Pink) Dye. For Purple Ink, use the Purple Dye. For Violet Ink, use the Violet Dye. For Green Ink, use the Green Dye.



Currant Pie.

Beat one egg until very light, add one cup sugar, beat again and add one tablespoonful flour and one cup ripe currants that have been mashed. Bake with an under crust only. If desired the top can be ornamented with thin pieces of crust cut in fancy shapes.

Lemon Pie.

The juice and grated rind of one lemon.

1 $\frac{1}{4}$ tablespoonfuls cornstarch.

1 $\frac{1}{2}$ cups boiling water.

1 cup sugar. 2 eggs.

Beat the yolks of the eggs until light, add the sugar, cornstarch, lemon and hot water and beat them all together until perfectly smooth. Cook this mixture until it thickens, then turn it in a deep pie plate, that has been lined with a crust, and bake. Use the whites of the eggs with two tablespoonfuls sugar for a meringue.

Mince Pie.

2 $\frac{1}{2}$ quarts meat that has been boiled and chopped fine.

5 quarts apples chopped.

1 lb. beef suet.

1 $\frac{1}{2}$ lbs. raisins seeded and chopped.

1 $\frac{1}{2}$ " currants.

It is impossible to give an accurate rule for mince pies as most of the seasoning is done to suit the taste of the family that is going to consume them. Do not chop the suet and put it in, rather try it out in a separate dish and just use the fat, or boil it with the meat. When the meat is done take it out of the water that it has been boiled in, and when it is cold it can be chopped. When it is chopped add the apples, raisins, currants, and moisten with the water the meat was boiled in and the suet that has been removed and warmed, add one cup of boiled cider, one-half cup vinegar and sweeten with molasses and brown sugar, season to taste with cloves, cinnamon, mace, nutmeg, allspice, salt and pepper. Cook a few minutes and pack in a stone jar, when cold cover securely and keep in a cool place, it will keep in a cool place all winter. If brandy is desired add one or two spoonfuls to each pie.

Strawberry Custard Pie.

1 $\frac{1}{2}$ cups sweet milk.

2 tablespoonfuls sugar.

2 eggs.

1 dozen large strawberries.

Beat the eggs and sugar until light, add the milk and the strawberries cut into thin slices. Bake without a top crust. Eat cold.

Custard Pie.

2 cups milk.

2 eggs, well beaten.

2 tablespoonfuls sugar.

Line a deep pie plate with crust, pour in this mixture, grate a little nutmeg over the top and bake in a quick oven until custard has set.

Apple Custard Pie.

Beat the yolk of one egg and one-half cup of sugar until light and foamy, then beat in one cup of apple sauce that has been strained through a fine strainer, season to taste with lemon extract. Bake with an under crust in a quick oven. Make a meringue of the white of the egg, spread it over the pie as soon as it is done and brown lightly.

Spiced Currants.

7 pounds ripe currants.

4 pounds sugar.

1 pint vinegar.

1 pound raisins.

4 tablespoonfuls each cloves and cinnamon.

Pick the currants over and wash carefully, strain part of them as for jelly, seed and chop fine the raisins. Mix the currants, vinegar, raisins and sugar together, add the spices, and put over a slow fire. Cook the mixture until it is thick, about three hours, then put in jars or jelly tumblers, cover and keep in a cool place. This makes an excellent relish for meat, and will keep an indefinite length of time.

Jim-Jem.

1 pint brandy.

6 pounds sugar.

1 pint strawberries.

1 " raspberries.

1 " pineapple.

1 " bananas.

1 " cherries.

1 " blackberries.

A large stone or glass jar is the best thing for this preserve; one that has a tight fitting cork. Put in the brandy with one pint of strawberries and one pound of sugar. Stir it thoroughly every day. Add the other fruits with the sugar from time to time as they can be procured. The bananas should be sliced very thin, the stones removed from the cherries, and the pineapples grated fine. If kept in a cool place this will keep a long time. It must be stirred every day during the time of putting in the different fruits and for several days after in order to dissolve the sugar and preserve the fruit.

Orange Marmalade.

1 dozen oranges. $\frac{1}{4}$ dozen lemons.

3 quarts water. 8 pounds sugar.

Slice the fruit very thin, cutting each slice into three or four pieces. Remove all of the seeds. Turn the water over it and let it stand for twenty-four hours; then boil two or three hours, or until tender, add the sugar and boil one-half hour longer. Turn into tumblers and, when cold, cover as you do jelly or jam. Keep in a cool place.

Raspberry Vinegar.

Take nine quarts of berries, mash them somewhat and cover them with vinegar and let them stand twenty-four hours, then squeeze out the juice and add a pint of sugar to each pint of juice. Boil fifteen minutes and then bottle tightly. A pleasant drink is made by putting two or three spoonfuls of this vinegar into a glass of ice water.

Strawberry and Rhubarb Jam.

Take one pound of rhubarb, the nice red preserving stalks, wipe them clean and cut up as for stewing; place it in an earthen bowl and strew over it one pound of sugar; let it stand all night. Next day place it in the jelly pan with two pounds of strawberries and an additional pound of sugar. Boil slowly for twenty minutes, then put in air tight preserving cans.

Grape Cordial.

1 gallon grapes.

$\frac{1}{2}$ " water.

Mash the grapes, add the water and simmer for twenty minutes. When it is cool strain through a jelly bag, and to each quart of juice add one pound of sugar. Turn this into a large jar or crock. Toast one slice of bread until brown, spread one cake of yeast on it, and place it, yeast side down, on the top of the grape juice. Let it stand nine or ten days to ferment, then bottle and cork tightly. Be very careful to have the jar or crock sufficiently large as the juice, while fermenting, rises considerably.

Pineapple Sherbert.

One tablespoonful gelatine soaked in one cup cold water fifteen minutes. Dissolve with one cup boiling water. Take one-half can grated pineapple, one and one-half cups sugar and juice of one lemon. Add strained gelatine, put in freezer and pack with ice and salt and freeze.

Sweet Cucumber Pickles.

6 pounds seed cucumbers.

1 pound brown sugar.

Vinegar.

1 tablespoonful each cloves, allspice, cinnamon and pepper.

Salt the cucumbers in layers over night. Drain thoroughly in the morning; add the sugar and spices; cover with vinegar and cook until tender.

Tomato Butter.

10 pounds ripe tomatoes.

5 " brown sugar.

1 pint cider vinegar.

1 tablespoonful each of cloves, cinnamon and allspice,

Boil gently three or four hours.

Tomato Preserve.

4 pounds green tomatoes.

3 " sugar.

3 lemons sliced.

Ginger root to taste.

Cook slowly till juice is thick.

Chilli Sauce.

6 large ripe tomatoes.

4 ripe peppers.

1 large onion.

1 tablespoonful salt.

1 " sugar.

$\frac{1}{2}$ cup vinegar.

Chop the onion and peppers; mix all together and boil one hour. Bottle while hot.

Preserved Pineapple.

Pare the pineapples and grate them on a coarse grater instead of cutting them in slices. Cook over a slow fire for two hours. Make a thick syrup by taking three fourths of a pound of sugar to every pound of fruit and sufficient water to moisten and boiling it until it is clear. Remove the scum that rises and add the syrup to the fruit. Cook twenty or thirty minutes and put in cans.

One economical housekeeper always pares off the rough outside of the pineapple and throws it away; she then pares them again and cuts out the eyes. The second paring is put in a saucepan, covered with water and cooked two or three hours. The water is then drained off, strained until clear, and used in making the syrup instead of clear water. By doing this none of the goodness of the fruit is wasted.

Plum Catsup.

Cook the plums and when cool put through a sieve to remove the skins and pits. Then to five pounds of plums put two pounds of sugar, one pint of vinegar and one teaspoonful each of salt, pepper, cinnamon and cloves. Boil twenty minutes, being careful not to burn; bottle and cork tightly.

Molasses Candy, No. 1.

To four pounds of molasses allow a dessert-spoonful of vinegar and half a teaspoonful of baking soda, the latter not to be added till just before it is taken from the fire. Boil slowly, stirring to prevent burning. After boiling twenty minutes try it by dropping a little in cold water. If it snaps it is done. Flavor with vanilla. Put in the soda, stirring hard, take off immediately and pour on buttered dishes. As soon as it is possible to handle it, take it from the dish, butter or flour the hands and pull it rapidly with both hands as long as it is possible to do so. This makes it light colored and tender. Confectioners use an iron hook driven in the wall to assist them in pulling it. When it becomes so hard that you can no longer work it, pull it into slender sticks and cut in lengths.

Molasses Candy, No. 2.

One cup white sugar, one cup molasses, one-half cup water, a teaspoonful cream tartar. Boil "to the snap," pull several minutes and cut according to directions in No. 1.

Chocolate Cream Drops, No. 1.

For the cream, boil two cups of white sugar in one-half cup of milk for five minutes. Add one teaspoonful of vanilla, then beat till stiff enough to make into drops. For the chocolate, take three-fourths of a cake of chocolate, grate and moisten it with a spoonful of milk. Steam it over the tea-kettle. Drop the creams when hard, one at a time, into the melted chocolate, using a fork or wire to handle them with. If this be done quickly they will be coated with the chocolate. Put them on a buttered dish.

Chocolate Creams, No. 2.

Take two cups of powdered sugar, such as is used for frosting, moisten it with milk or cream until it is right to form into small balls with the fingers; flavor with vanilla. Drop the creams, one at a time, into melted chocolate and place on buttered dishes.

Chocolate Toffy.

One-half cake of chocolate cut fine, one cup of molasses, three cups of sugar, one cup of water, and a piece of butter the size of an egg. Boil till it hardens in cold water, but not so hard as molasses candy; add one-half teaspoonful of baking soda. Pour on a buttered dish; when cool pull and cut the candy.

Fruit Candy.

Take one pound of sugar, one-half pint of water, one teaspoonful cream of tartar. Boil till it nearly candies, then take the fruit, such as grapes, pieces of orange, etc., and dip into the candy while hot. They will soon become hard.

Fig Candy.

One pound of sugar, one pint of water. Boil over a slow fire. When done add a small piece of butter and a few drops of water and turn it over split figs. Do not boil as hard as for common sugar or molasses candy. Almond candy is made in the same way, by having split or chopped almonds spread in the buttered tin before turning in the hot candy.

Cream Candy.

Two pounds of white sugar, just enough water to dissolve. Boil in a covered kettle or saucepan briskly, without stirring. When it begins to thicken, which will be soon, add a little cream of tartar. Be sure that it does not burn. Try by dipping a small stick into it and then putting quickly into cold water. If it breaks short and crisp it is done. Pour it out on a large buttered pan or plate and pour over it the flavoring. When cool enough to handle, work it until it is white. Cut into flat sticks. When hard, place it in glass jars and keep it for a week or ten days, when it will be creamy and delicious.

Caramels, No. 1.

Equal quantities of milk, sugar, molasses and chocolate. Put a little butter into a kettle and boil it like candy.

Caramels, No. 2.

One-half cup of molasses, one cup of sugar, one-half cup of milk, one-half spoonful of flour, butter one-half size of an egg, one-fourth of a pound of chocolate. Boil until hard, turn it into a pan, mark into squares.

Butter Scotch Candy.

One cup of molasses, one cup of sugar, one-half cup of butter. Boil until done.

Everton Toffy.

Take one pound of treacle, the same quantity of moist sugar, half a pound of butter; put them in a saucepan large enough to allow of fast boiling over a clear fire. Put in the butter first, and rub it well over the bottom of the saucepan, and add the treacle and sugar, stirring together gently with a knife. After it has boiled for about ten minutes, ascertain if it is done by having ready a basin of cold water, and drop a little of the mixture into it from the point of a knife; if it is sufficiently done, when you take it from the water it will be quite crisp. Now prepare a large, shallow tin pan or dish rubbed all over with butter to prevent its adhering and into this pour the toffee from the saucepan to get it cold, when it can be easily removed.

Ice Cream.

One pint of milk, yolks of two eggs, six ounces of sugar, one tablespoonful of corn-starch; scald until it thickens; when cool, add one pint of whipped cream and the whites of two eggs, beaten stiff; sweeten, flavor and freeze.

Strawberry Ice Cream.

Mash with a potato pounder, in an earthen bowl, one quart of strawberries with one pound of sugar, rub it through a sieve, add one quart of sweet cream and freeze.

Vanilla Ice Cream.

One pint of sugar, one of water, three pints of cream—not too rich, the yolks of five eggs, and one large tablespoonful of vanilla extract. Boil the sugar and water together for twenty-five minutes. Beat the yolks of the eggs with one-fourth of a teaspoonful of salt. Place the basin of boiling syrup in another of boiling water. Stir the yolks of the eggs into the syrup, and beat rapidly for three minutes. Take the basin from the fire, place it in a pan of ice water, and beat until cold. Add the vanilla and cream, and freeze.

Lemon Ice Cream.

1 quart of cream, 9 ounces of sugar, juice of two lemons, juice of one orange, the grated rind of three lemons. Mix the sugar, juice and rind of the lemons, and orange juice together, and stand in a cold place one hour. Scald the cream in a farina boiler and stand aside to cool. When cold, partly freeze, then add the lemon juice and sugar, which should be thoroughly dissolved, and finish freezing.

Orange Ice.

Six oranges, juice of all, and grated peel of three; two lemons, the juice only; one pint of sugar, dissolved in one pint of water; freeze by turning in a freezer, opening three times to beat up all together.

Grape Water Ice.

Eight pounds of Concord grapes, one quart of water, one pound of sugar. Boil the sugar and water together for five minutes. Pulp the grapes, and add the pulps and skins to the syrup; stand aside to cool. When cold press through a fine sieve, being careful not to mash the seeds. Turn into the freezer and freeze.

Strawberry Water Ice.

One quart of sour berries, one pound of sugar, one quart of water, juice of two lemons. Add the sugar and lemon juice to the strawberries, mash them, and stand aside an hour; add the water, strain through a cloth, and freeze as directed.

Chocolate Bavarian Cream.

One pint of cream, one cupful of milk, half a cupful of sugar, half a box of good gelatine, one ounce of good chocolate. Soak the gelatine in half a cupful of milk. Whip the cream to a stiff froth. Scrape the chocolate, and add two tablespoonfuls of the sugar to it. Put in a small frying-pan with one tablespoonful of hot water. Stir over a hot fire until smooth and glossy. Have the remaining half-cupful of milk boiling. Stir the chocolate into it, and add the gelatine. Strain into a tin basin, and add the remainder of the sugar. Place the basin in a pan of ice water, and beat the mixture until it begins to thicken; then add the whipped cream; and when well mixed, turn into a mold. When hard, serve with whipped cream heaped around.

Vienna Coffee.

Equal parts of Mocha and Java coffee; allow one heaping tablespoonful of coffee to each person, and t extra to make good strength. Mix one egg with the grounds, pour on the coffee half as much water as will be needed, let the coffee froth, then stir down the grounds, and let it boil five minutes; then let the coffee stand where it will keep hot, but not boil, for five or ten minutes, and add the rest of the water. To one pint of cream add the white of an egg, well beaten; this is to be put in the cups with the sugar, and the hot coffee added.

How to Make Art Colors from Diamond Dyes.

Diamond Art Colors may be termed Liquid Art Colors and are used for almost all purposes for which the regular water colors are used. They are especially valuable for painting or coloring photographs, engravings, maps, etc., also for fabric, tapestry and lustra painting, for etching upon Cotton or linen, dye-embroidery, etc.

Any person gifted with taste in the arrangement of colors can quickly learn to do beautiful work. The colors being transparent, the lights and shadows show through them, and thereby most charming effects are readily produced without any special skill on the part of the user. After a little practice a person will acquire sufficient skill to take orders, so it will quickly prove to be very remunerative.

The colors made from the Diamond Dyes are superior to the colors sold under high sounding names at extravagant prices. With one dollar's worth of Dyes twenty times as much color can be made as is contained in the boxes sold for three dollars. The portion of the Dyes not needed for this purpose can, of course, be used for coloring any article, or for making ink, etc.

The Diamond Dyes can be bought of druggists everywhere.

No other kind of Dyes can be used for this purpose.

Dissolve the amount of Diamond Dye named in a quart of hot water :—

For VIOLET,	dissolve one package.....	VIOLET DYE.
" MAGENTA,	" " "	MAGENTA DYE.
" PURPLE,	" " "	PURPLE DYE.
" GREEN,	" " "	GREEN DYE.
" BROWN,	" " "	BISMARCK DYE.
" ROSE,	" " "	ECGINE DYE.
" CARDINAL,	" " "	CARDINAL DYE.
" DARK WINE,	" " "	DARK WINE DYE.
" BLUE,	" " "	LIGHT BLUE DYE.
" CRIMSON,	" " "	CRIMSON DYE.
" ORANGE,	" " "	ORANGE DYE.
" YELLOW,	" " "	YELLOW DYE.
" SCARLET,	" " "	SCARLET DYE.
" BLACK,	" " "	SLATE DYE.
" DARK BROWN,	mix one part VIOLET with three parts BROWN.	
" FLESH COLOR,	mix equal parts ORANGE and CARDINAL.	

These are the principal colors, but other colors can be made from other dyes if desired. When one in dyeing uses any of these colors it is a good way to take as much as will lie on a 10 cent piece of each dye used, and dissolve in a gill (4 oz.) of hot water and bottle. In this way one does not have such a quantity of the color. It is, however, a good plan to make up a whole package of each color, and keep well corked, as a glance through this little book will show ample uses for a quart of each color.

To Color Photographs.

Preparing the Picture. In using these colors on Photographs it is necessary to first *wet a clean piece of cotton cloth in the mouth, and rub the saliva over the picture thoroughly*; do not leave the picture wet with saliva, but when the colors do not penetrate readily, repeat the wetting. Do not rub hard; if you do, it removes the albumenized surface of the paper.

Preparing the Colors for Use. Put a teaspoonful of water in an individual butter dish, or any small shallow dish, and add a drop of the color you wish to use to the water by dipping the brush into the color, and then stirring the water with it,—add more if wanted. Use a separate dish for each color. Always use the color in a weak solution at first, and if a deeper shade is required than that which is at first produced, add the color by the drop until you reach the proper shade.

When solutions are mixed in water, they should be flowed in abundance over the part you wish to paint, and kept in motion with the brush until the picture assumes the tint you desire. Always use a brush in flowing the color over the picture. After the color has laid on the picture long enough to give the right tint, take up the surplus with blotting paper or a fine sponge.

Mixing the Colors. Nice effects can be got by mixing various colors before applying, or by first putting on one color and letting it dry, and then putting on another color over it.

By applying magenta, and after it is dry going over it with yellow, a rich scarlet or cherry can be produced. Orange and cardinal make salmon, green and yellow for grass green, blue and yellow make green, green with a little yellow produces beautiful effects on dark drapery, green and brown make olive, orange and green make old gold; many other combinations will suggest themselves after a few trials. For delicate blue shades add a little green to the blue.

Face, Eyes and Hair. A beautiful and very permanent flesh color can be made by mixing equal parts of orange and cardinal. It must be made very weak, as only a slight tint is wanted for flesh. Try it carefully and add more orange or cardinal as may be needed for the desired color.

Many persons use the rose very weak for flesh color, but the color is not very permanent. A little orange or yellow should be mixed with it.

If the flesh color goes on too rosy, go over it with a very weak yellow.

After the face is washed over with the flesh color as directed, it may be tinted on the lips and cheeks by using a weak rose color. This should be done very carefully.

BLUE EYES.—Use blue, and allow it to remain on the pupil a few seconds, and then wipe it off.

BROWN EYES.—Use brown on the pupil, rather strong. Apply with a small brush and let it remain on the picture for a few seconds, then wipe off with a damp cloth wet from the mouth.

HAIR.—For blonde hair use orange and yellow mixed in water ; use sparingly until you reach the shade you desire. Use brown for brown hair ; should the result turn the hair to a reddish color, wash the hair over with black.

Dresses, Wraps and Draperies should be colored with care. If a dress is light in the photograph do not attempt to make a dark color of it ; use any shade you choose, but use it light in solution. After it is entirely colored in a light tint, deepen the shadows with same color mixed darker or else use a corresponding color. For instance, if the dress is lemon yellow, which makes a cream color, if mixed light, use orange or salmon or brown in the shadows or folds. If the dress is pink, which is made with rose color, pale blue will make the shadows pretty. Green shades well with brown. When dresses are dark in the picture, then the dark colors can be used with impunity ; the bright reds, scarlet, cardinal, dark green, magenta, &c., can be applied, and beautiful results obtained. Dresses generally appear better in two or three colors.

Lace and white trimmings should be painted with opaque white by following the lines of the same. For this purpose, Chinese white is the best to use. Lace paints well in weak yellow tints.

Very good ideas of the correct way of using colors can be got from the colored fashion plates in the ladies' magazines.

Furs color best in brown, with a little black or blue over it in the shadows. Slippers or shoes that are taken light look well in light yellow, blue or rose.

Stone Walls, Furniture, Trees, Fences, Panels, and all wood work or stone work color best with brown. You can shade it with orange, cardinal or blue, and color the high lights over with yellow or green. The slate-black is excellent for rock-work.

Backgrounds. For light backgrounds use a weak blue at first and strengthen to suit the fancy.

Where there are clouds in backgrounds use blue for the dark clouds and intermingled rose and orange or yellow in light places, especially where horizons are represented. A streak of yellow and then a streak of blue blended carefully together, or rose color and yellow, produce nice effects. Use the colors for this purpose in delicate tints. Where there is ground use brown, and light up all the light spots with yellow or orange, deepening the darker shades with blue. For grass use green and yellow mixed. Green for carpets and shrubberies.

THE DIAMOND PAINTS, Gold, Silver, Copper and Bronze, can often be used to good advantage in connection with these colors. Only 10 cents a package.

Always rinse the brush in clean water before using it for a different color. Use fine camel's hair artist's brushes.

To finish photographs nicely, they should be burnished after they are colored. Any photographer can do it, and usually will without charge.

Ivory-type or Cameo Painting.

Place the photo face downward in a pan of clear warm water, and let it lay undisturbed until it comes off the card. Two or three hours are sufficient. Lay between blotting paper under a weight, while preparing the following size : one teaspoonful of corn starch wet in a little cold water ; pour slowly over it boiling water, stirring it until clear and thick. Have clean a piece of glass the right size. If you cannot get the convex glass, common thin window glass will do. Brush the paste over the glass while warm, also over the face of the photo. Place the photo face down upon the glass and gently press and rub it from the center toward the edges, until all the surplus paste and air bubbles are out. Carefully wipe back and edges, and place under a heavy weight to dry. The next step is to make the picture transparent. To do this rub the picture with castor oil and set away out off the dust. It will take from two hours to two weeks to become clear. When clear wipe off surplus oil and apply the following solution : dissolve one level teaspoonful pulverized gum arabic in four tablespoonfuls of water. When dissolved, brush this solution over the back of the picture. When dry, give another coat. When this is dry the photo is ready to paint. This picture can now be colored from the back in the same way that ordinary photographs are colored from the front. Use flesh color as before given for face and hands, using a little deeper pink for cheeks and lips. Blue eyes, use blue, being careful not to use too strong. Brown eyes, use brown, not too strong. Blonde hair, use orange and yellow mixed and diluted to the desired shade. For reddish hair, use brown, and for dark brown use brown and black washed over it. In drapery, care must be used. First, go over the drapery with a delicate solution, and then go over the shadows with a deeper solution. In some colors, and in fact nearly all, a very little brown can be added with good effect to the deeper shadows. When the photo is finished and dry, place white paper behind it and card behind that. Bind the edges with narrow strips of paper and it is ready to frame.

Water Color Painting with Diamond Art Colors.

Under this head comes painting upon paper, cardboard, holly-wood, etc. The easiest of all is coloring outline sketches in flat color. This consists of simply giving a single wash of the desired color, without regard to shading. To prepare the colors for use, put a half teaspoonful of water into a small dish (like a butter plate), and add a drop of the dissolved color desired. by dipping the brush or a stick into the color. If not dark enough, add a drop at a time until the desired shade is obtained. Use a separate dish for each color, or else wash the dish before putting another color into it. Use camel's hair brushes of different sizes, and after dipping into the color, press the brush against the side of the dish to remove as much surplus color as possible. Pass th brush over the part to be colored, using care not to go outside of the outline. If not dark enough, when dry go over it again, adding another drop of dye to the water. For making or blending colors see directions for photographs.

Ginger
Gold
Icing.
Icing
Ladies
Mario
Moun
Mrs. I
Orange
Roll J
Silver
Spong
Sweet
Tumb
White
1-2-3-

Apple
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Christ
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Hard
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Orange
Pie C
Puff
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Sauce
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